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(12) DESCRIPTIONS OF INVENTION

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(54) METHOD OF PRODUCING SEA HEDGEHOG CAVIAR

FIELD: food-processing industry. SUBSTANCE: method involves extracting sea hedgehog caviar from roe by spade having curvature conforming to inner surface of shell; accumulating caviar roes in bath with through openings; at first placing bath with caviar roe into sea water having temperature of 1-20 C for washing out viscera and contaminant remains, then placing bath into pure water; preserving caviar in organic edible acid solution at temperature of 5-20 C for 5-30 min; removing caviar roes from solution and allowing preservative to drip off for 30-90 min. Mentioned procedures are performed in single bath provided with through openings. EFFECT: improved organoleptical properties and increased shelf life of sea hedgehog caviar. 8 cl, 1 ex

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